

Montana Chef Competition 2005

Culinary Excellence Award

Silver Class: Dessert

Recipe Name: French Autumn Cheesecake with Gingersnap Crust, Warm Apple-Cranberry Compote and Butter Pecan Ice Cream served with Rum-Raisin Sauce, White Chocolate & Sour Cream Sauce, and garnished with Caramel Leaf

Chef: Carol Chandler

Restaurant: [University of Montana College of Technology Culinary Program](#)



Chef Profile:

Carol Chandler, Student of [University of Montana College of Technology Culinary Program](#), 909 5th Ave. West, Missoula, received a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Chandler has been at [University of Montana College of Technology Culinary Program](#) for two years. Her Silver Class award was in the Dessert category for a creation titled *French Autumn Cheesecake*. (See recipe.)

Her advice to aspiring cooks: "Cheesecake can be baked with or without a water bath. To brown top and have unbrowned sides, use a water bath. To brown sides and have an unbrowned top, don't use a water bath."

Yield: 4 portions

Montana Products: [Montana Milling Inc.](#)- flour; O'Farrel Orchards- apples; [Big Sky Candy](#) – white chocolate

<i>Gingersnap Cookie Crust</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Butter, unsalted	2 ¼ tsp.
Sugar, granulated	2 ¼ tsp.
Salt	Pinch
Ginger, ground	1/8 tsp.
Black pepper, ground	Pinch
Molasses	1 ¼ Tbsp.
Baking soda	1 tsp.
Water	¾ tsp.
Montana Milling Inc. Pastry flour, sifted	1 oz.
Sugar, granulated	1 1/8 tsp.
Butter, unsalted-melted	1 1/8 tsp.

French Autumn Cheesecake with Gingersnap Crust, Warm Apple-Cranberry Compote and Butter Pecan Ice Cream served with Rum-Raisin Sauce, White Chocolate & Sour Cream Sauce, and garnished with Caramel Leaf

Method:

1. Preheat oven to 350 degrees.
2. Sift flour, baking soda, salt, ginger, and pepper.
3. Cream butter and sugar then add water and molasses.
4. Gradually mix in sifted ingredients.
5. Roll dough onto cookie mat; bake 10 minutes until crisp.
6. Cool completely on racks.
7. Crumble and blend with sugar and melted butter.

<i>French Cheesecake Filling</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Cream cheese, softened	3.3 oz.
Sugar, granulated	.8 oz.
Cornstarch	.1 oz.
Lemon zest	.01 oz.
Vanilla extract	.02 oz.
Salt	.03 oz.
Egg	.66 oz.
Egg yolk	¼ oz.
Heavy cream	.33 oz.
Milk	.16 oz.
Lemon juice, fresh	.04 oz.
Sugar, granulated	.33 oz.
Egg white	.74 oz.
Sugar, granulated	1 1/3 tsp.
Cinnamon, ground	.1 tsp.

Method:

1. Preheat oven to 400 degrees.
2. Cream cheese, and then add sugar, starch, zest, vanilla, and salt.
3. Add egg little at a time then gradually add cream, milk, and lemon juice.
4. Meanwhile, whip whites and sugar to a soft meringue; fold into mixture.
5. Press each tartlet with 2 ½ teaspoons crumbs then fill with 3 tablespoons filling.
6. Place on sheet pan and bake 2 minutes, then reduce heat to 225 for 15 minutes.
7. For topping, mix remaining sugar & cinnamon then sprinkle over top of cheesecake.

<i>Butter Pecan Ice Cream</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Pecans, chopped	.28 oz.
Butter, unsalted	3/8 tsp.
Egg yolk	.37 oz.
Brown sugar	½ oz.
Milk, scalded	3 Tbsp.
Heavy cream	1 ½ Tbsp.
Vanilla extract	4 ½ drops
Salt	pinch

Method:

1. Sauté pecans with butter until lightly browned.
2. Whip yolk and sugar until thick and light.
3. Gradually add scalded milk and then heat over medium heat in double boiler until thick; strain.
4. Add cream, vanilla, and salt to stop cooking then in a chill ice bath.
5. Pour into chilled ice cream machine and freeze according to directions, adding pecans when partially frozen.

<i>Apple Cranberry Compote</i>	
<i>Ingredients:</i>	<i>Amount:</i>
O'Farrel Orchards Apples, Golden Delicious-peeled & sliced	2 each
Cranberries, fresh	4 Tbsp. + 2 tsp.
Sugar, granulated	4 Tbsp. + 2 tsp.
Orange Zest	¼ tsp.
Water	2 Tbsp. + 2 tsp.
Port Wine	4 tsp.

Method:

1. Combine liquids and sugar, dissolving completely, cover, and then bring to boil.
2. Add zest, reduce heat to simmer, and then add fruit, cooking until tender.

<i>Rum Raisin Sauce</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Raisins	½ oz.
Dark rum	½ oz.
Sugar, granulated	½ oz.
Water	.27 oz.
Cinnamon stick, broken	1/10 each
Lemon zest	2/5 tsp.
Orange zest	2/5 tsp.
Vanilla extract	4 drops

Method:

1. Combine raisins and rum.
2. Dissolve sugar and water; boil with cinnamon over medium heat 2 minutes.
3. Add raisin mixture, reduce heat, and cook 5 minutes longer.
4. Remove from heat and add lemon, orange, and vanilla, then purée.

<i>White Chocolate and Sour Cream Sauce</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Big Sky Candy White chocolate, chopped	.45 oz.
Whipping cream	1 4/5 tsp.
Sour cream	3 2/3 tsp.
Cointreau	¾ tsp.

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served with Rum-Raisin Sauce, White Chocolate & Sour Cream Sauce, and garnished with Caramel Leaf*

Method:

1. Melt chocolate over low heat in double boiler.
2. Add cream and blend well.
3. Add sour cream until smooth.
4. Remove from heat and add Cointreau.

<i>Caramel Leaf</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Sugar, granulated	2 oz.
Water, cold	2 oz.
Corn Syrup	.2 oz.
Honey	.1 oz.

Method:

1. Dissolve sugar over low with corn syrup, water and honey.
2. Cook with lid on and cook until clear.
3. Add thermometer and boil to 320; test hardness by dipping sample into ice water.
4. Plunge into ice bath and let stand 3 minutes.
5. Pour into wax paper cone and pipe 1 tablespoon per shape, letting air-dry completely.

Presentation / Plating Notes:

<i>Ingredients:</i>	<i>Amount:</i>
Gingersnap Cookie Crust	2 oz.
French Cheesecake Filling	6 oz.
Butter Pecan Ice Cream	3 oz.
Apple-Cranberry Compote	4 oz.
Rum-Raisin Sauce	1.5 oz.
White Chocolate & Sour Cream Sauce	1.5 oz.
Caramel Leaf	2 oz.

Method:

1. Place dessert in center of plate.
2. Dollop 2 tablespoons compote to the right of dessert portion.
3. Thickly drizzle 2 teaspoons raisin sauce from 6-10 o'clock semi-circling dessert portion.
4. Marble 2 teaspoons white chocolate sauce into raisin sauce.
5. Top dessert portion with caramel leaf.
6. Nestle 1 ½ tablespoon of ice cream in garnish.